Electrolux
ELECTROLUX PROFESSIONAL
Modular Platform
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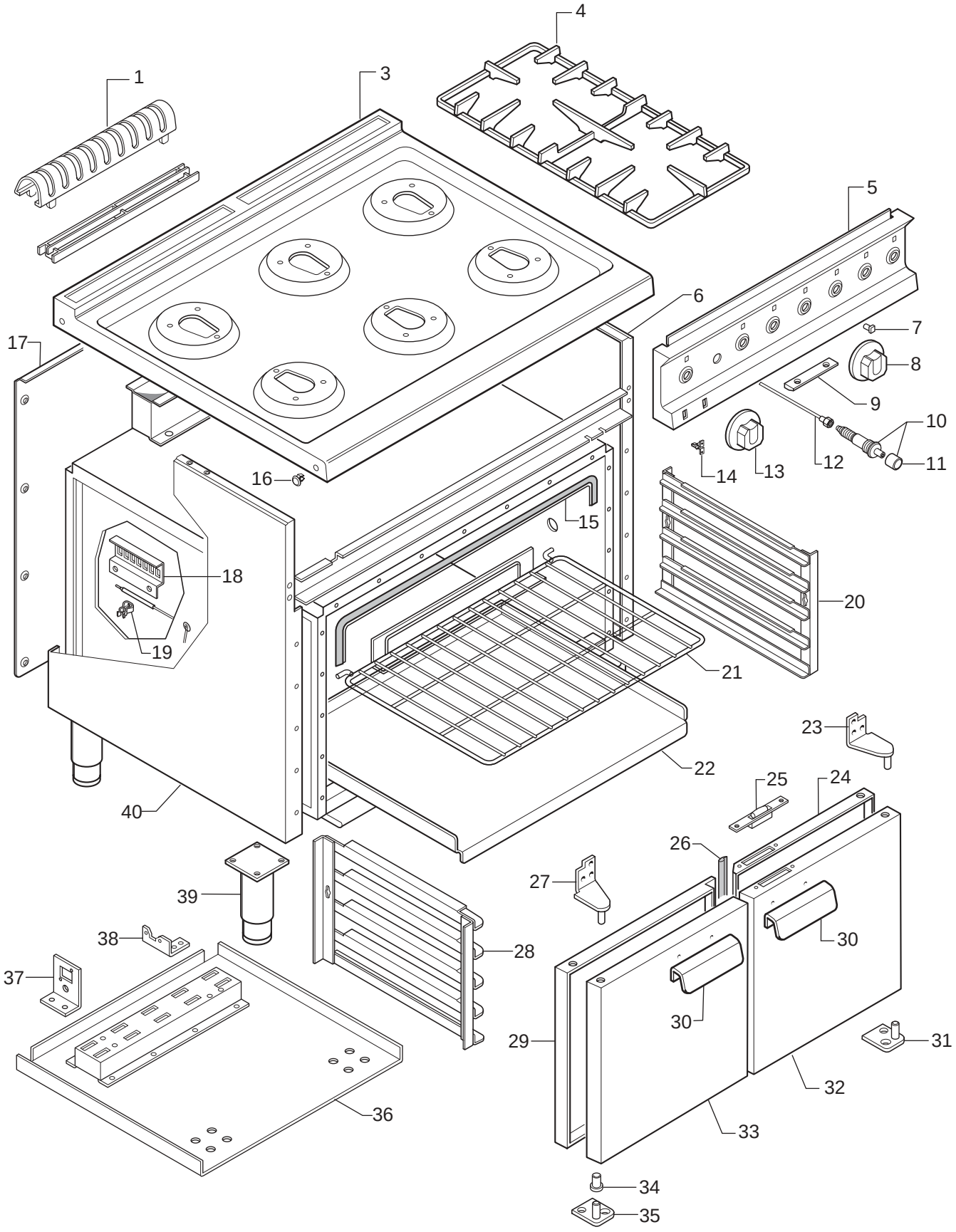
SPARE PARTS CATALOGUE
CATALOGO PARTI DI RICAMBIO

CUCINA GAS CON FORNO GRANDE CAPACITA
GAS COOKER WITH LARGE CAPACITY OVEN

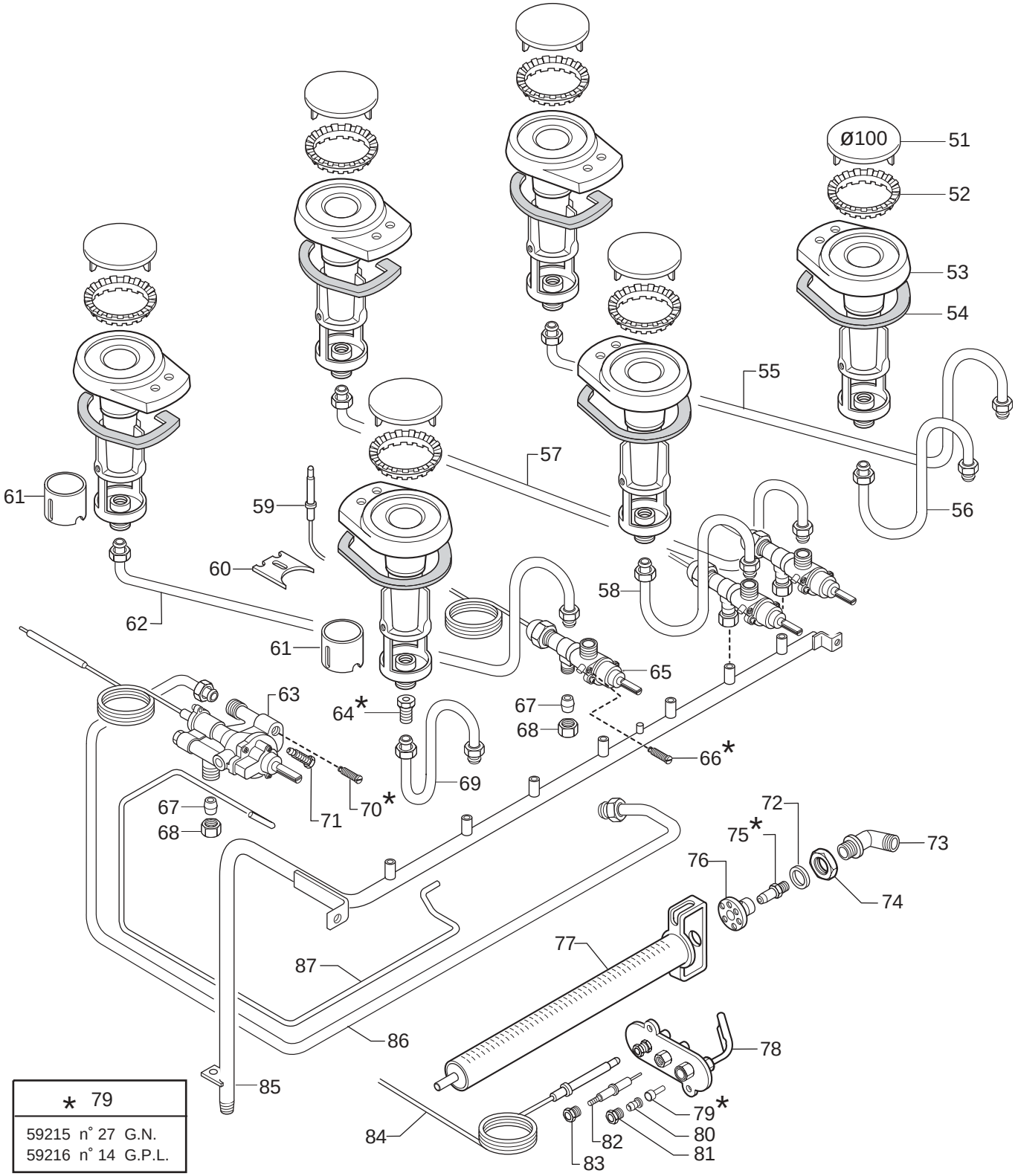
PNC	Model	Ref.	Page	Notes
168 006	RCF/G9	a	1-2-3	Gas cooker with large oven Electrolux
168 806	MCF/G9	b	1-2-3	Gas cooker with large oven Zanussi

	Indice	Index
Pag. 1	Piano cottura e forno	Cooker top and oven
Pag. 2	Componenti gas	Gas components

Brand / Marchio : Zanussi - Electrolux
Factory code: 7PDN



CUCINA GAS CON FORNO GRANDE CAPACITA
GAS COOKER WITH LARGE CAPACITY OVEN



* 79
59215 n° 27 G.N. 59216 n° 14 G.P.L.

* 75	* 70
02865 ø 2,30 G.N.cat. "H-E-L" 59363 ø 2,50 G.N.cat. "L L" 56470 ø 1,45 G.P.L.30-37mbar 59364 ø 1,30 G.P.L.50 mbar	05003 ø 1,30 G.N.cat. "H-E-L" 52607 ø 1,40 G.N.cat. " L L" 56743 ø 0,80 G.P.L.30-37mbar 02947 ø 0,70 G.P.L.50 mbar

* 64 ø 100	* 66 ø 100
56793 ø 1,80 G.N.cat. "H-E-L" A2301 ø 1,95 G.N.cat. " L L" A2650 ø 1,20 G.P.L.30-37mbar 59328 ø 1,05 G.P.L.50 mbar	02909 ø 0,95 G.N. cat."H-E-L" 02902 ø 1,05 G.N. cat."L L" 02904 ø 0,60 G.P.L.30-37mbar 02911 ø 0,55 G.P.L.50 mbar

CUCINA GAS CON FORNO GRANDE CAPACITA
GAS COOKER WITH LARGE CAPACITY OVEN

CUCINA GAS CON FORNO GRANDE CAPACITA
GAS COOKER WITH LARGE CAPACITY OVEN

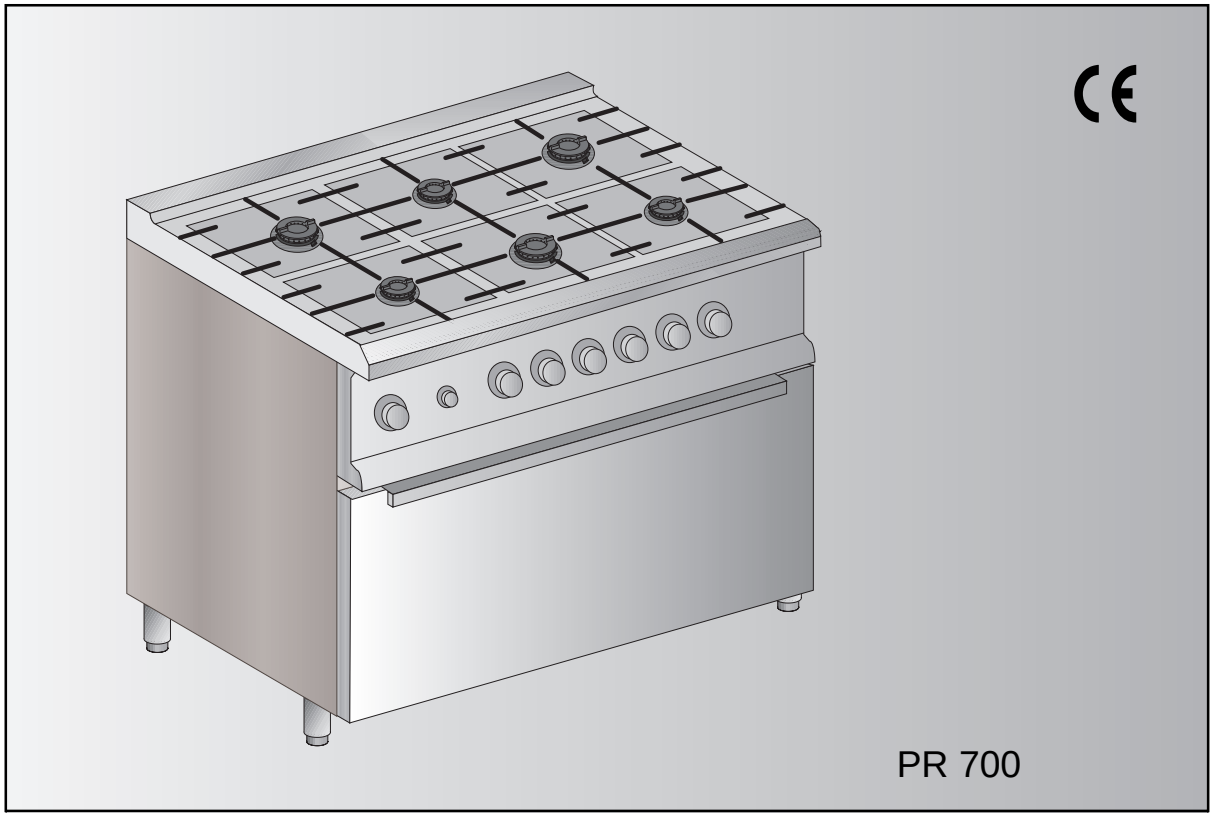
PNC	Model	Ref.
168006	RCF/G9	a
168806	MCF/G9	b

Pos	Factory Code	6 Dgt Code	Descrizione	Description	Ref. / Notes
			Pagina 1	**Page 1**	
1	0523847400	004998	GRIGLIA CAMINO ELECTROLUX	GRID CHIMNEY, ELECTROLUX	a
	0830883800	005005	GRIGLIA CAMINO ZANUSSI	GRID CHIMNEY, ZANUSSI	b
3	0870829004	*	RIPIANO 6 FUOCHI ELECTROLUX	6 BURNER TOP ELECTROLUX	a
	0870828804	*	RIPIANO 6 FUOCHI ZANUSSI	6 BURNER TOP ZANUSSI	b
4	0510816700	002807	GRIGLIA BIFUOCO	DOUBLE GRID OPEN BURNER	
5	0870829305	006224	CRUSCOTTO ELECTROLUX	CONTROL PANEL ELECTROLUX	a
	0870829105	006232	CRUSCOTTO ZANUSSI	CONTROL PANEL ZANUSSI	b
6	0523849605	*	FIANCO DESTRO	RIGHT SIDE PANEL	
7	0541807401	059257	INDICE PER MANOPOLA ELECTROLUX	INDEX, KNOB ELECTROLUX	a
	0541807401	059257	INDICE PER MANOPOLA ZANUSSI	INDEX, KNOB ZANUSSI	b
8	0548841400	004246	MANOPOLA X RUB.GAS ELECTROLUX	KNOB, GAS TAP ELECTROLUX	a
	0548841500	004329	MANOPOLA X RUB.GAS ZANUSSI	KNOB, GAS TAP ZANUSSI	b
9	-	005000	NASELLO CHIUSURA PORTA	CATCH	till s /n336
	0516837002	*	NASELLO CHIUSURA PORTA	CATCH	since s /n337 T B 2004-12
10	0835834900	002605	ACCENDITORE	IGNITER - PIEZO	
11	-	002816	COPERTURA ACCENDITORE	COVER, IGNITER	
12	0638839402	0A5295	CAVETTO ACCENSIONE	CABLR, IGNITER	
13	0548841800	004295	MANOPOLA FORNO GAS ELECTROLUX	KNOB, GAS OVEN ELECTROLUX	a
	0548841900	004336	MANOPOLA FORNO GAS ZANUSSI	KNOB, GAS OVEN ZANUSSI	b
14	0518801801	053342	MOLLA PER MARCHIO	SPRING, LABEL	
15	-	059446	GUARNIZIONE FORNO	OVEN GASKET	till s /n336
	0189068003	*	GUARNIZIONE SILICONE-CALZAVETRO	OVEN GASKET	since s /n337 T B 2004-12
16	0541802701	002449	TAPPO	TAP	
17	0523849801	*	SCHIENALE	REAR PANEL	
18	0507859001	059219	GRIGLIETTA PROTEZIONE BULBO	GRID, BULB	
19	0214584201	066823	MOLLA BULBO	SPRING BULB	
20	-	004984	SUPPORTO GRIGLIE DESTRO	RIGHT GRID SUPPORT	till s /n336
	-	004988	SUPPORTO GRIGLIE SINISTRO	LEFT GRID SUPPORT	till s /n336
	0874894801	*	SUPPORTO GRIGLIE	GRID SUPPORT	since s /n337
21	0830879902	0C1535	GRIGLIA FORNO	OVEN GRID	
22	0524851100	006251	SUOLA FORNO	OVEN PLATE	
24	-	004990	CONTROPORTA DESTRA	RIGHT INNER DOOR	till s /n336
	0523849404	*	CONTROPORTA DESTRA	RIGHT INNER DOOR	since s /n337
25	-	058989	SERRATURA A RULLINO	DOOR NEEDLE	till s /n336
	0835850001	*	SERRATURA A RULLINO	DOOR NEEDLE	since s /n337 T B 2004-12
26	0830804203	006400	GUARNIZIONE CENTRALE FORNO	GASKET, CENTRAL OVEN DOOR	
29	-	004992	CONTROPORTA SINISTRA	LEFR INNER DOOR	till s /n336
	0523849504	*	CONTROPORTA SINISTRA	LEFR INNER DOOR	since s /n337
30	0525896100	004993	MANIGLIA FORNO ELECTROLUX	HANDLE, OVEN DOOR ELECTROLUX	a
	0525896000	005004	MANIGLIA FORNO ZANUSSI	HANDLE, OVEN DOOR ZANUSSI	b
32	-	004989	PORTA DESTRA	RIGHT DOOR	till s /n336
	0523849005	*	PORTA DESTRA	RIGHT DOOR	since s /n337
33	-	004991	PORTA SINISTRA	LEFT DOOR	till s /n336
	0523849305	*	PORTA SINISTRA	LEFT DOOR	since s /n337
34	0514884101	006229	BOCCOLA PER PERNO	BUSH, PIN DOOR	
36	0524850905	*	FONDO	BOTTOM PANEL	
37	0527809301	*	SUPPORTO SINISTRO BRUCIATORE	LEFT SUPPORT BURNER	
38	0527809201	*	SUPPORTO DESTRO BRUCIATORE	RIGHT SUPPORT BURNER	
39	0806801400	004249	PIEDE 1"3/4 INOX - FLANGIA QUADRA	FOOT	
40	0523849705	*	FIANCO SINISTRO	LEFT PANEL	

CUCINA GAS CON FORNO GRANDE CAPACITA
GAS COOKER WITH LARGE CAPACITY OVEN

PNC	Model	Ref.
168006	RCF/G9	a
168806	MCF/G9	b

Pos	Factory Code	6 Dgt Code	Descrizione	Description	Ref. / Notes
			Pagina 2	**Page 2**	
51	0510812701	002443	SPARTIFIAMMA DIAM.100	FLAME SPREADER	
52	0510808701	056748	CORONA D. 100 BRUCIATORE	GEAR BURNER	
53	0830826503	004239	ASS. BRUCIATORE DIAM.100	BURNER	
54	0543802501	054094	GUARNIZIONE BRUCIATORE DIAM.100	GASKET, BURNER	
55	0806808000	*	CONDUTTURA POSTERIORE DESTRA	RIGHT REAR BURNER PIPE	
56	0806807900	*	CONDUTTURA ANTERIORE DESTRA	RIGHT FRONT BURNER PIPE	
57	0806808300	*	CONDUTTURA POST. CENTRALE	CENTRAL REAR BURNER PIPE	
58	0853819502	*	CONDUTTURA ANT.DESTRA	RIGHT FRONT BURNER PIPE	
59	0830852802	058332	TERMOCOPPIA	THERMOCOUPLE	
60	0506832502	058331	PIASTRINA ELETTR./TERMOCOPPIA	PLATE, IGNITOR - THERMOCOUPLE	
61	0515825500	053448	AREATORE	AREATOR	
62	0806808200	*	CONDUTTURA POSTERIORE SINISTRA	LEFT REAR BURNER PIPE	
63	0853820000	004257	RUBINETTO GAS TERMOST. FORNO	THERMOSTATIC GAS TAP, OVEN	
65	0853819900	004237	RUBINETTO GAS FUOCHI APERTI	GAS TAP, OPEN BURNER	
67	0215073101	060325	BICONO DIA.10	DOUBLECONE	
68	0514829301	0A2125	DADO M16X1,5	NUT	
69	0806808100	*	CONDUTTURA ANTERIORE SINISTRA	LEFT FRONT BURNER PIPE	
72	0506833401	054029	GUARNIZIONE PER UGELLO	GASKET, NOZZLE	
73	0511805401	059250	PORTAUGELLO	NOZZLE HOLDER	
74	0214105101	020997	CONTRODADO PORTAUGELLO	NUT NOZZLE HOLDER	
76	0830827102	054085	AREATORE	AREATOR	
77	0830805400	002513	BRUCIATORE FORNO 8,5 KW	OVEN BURNER 8.5kW	
78	0830863100	059379	BRUCIATORE PILOTA	PILOT	
80	0517808700	059161	BICONO DIA.4	DOUBLE CONE	
81	0214164400	052125	RACCORDO M10X1	PIPE FITTING	
82	0830863300	059380	ELETTRODO DI ACCENSIONE	IGNITOR	
83	0214164101	057960	RACCORDO FISS. CANDELA	PIPE FITTING	
84	0830853101	051119	TERMOCOPPIA	THERMOCOUPLE	
85	0853839201	*	RIBALTA	GAS INLET PIPE	
86	0806808402	*	CONDUTTURA VALVOLA-BRUCIATORE	GAS PIPE, VALVE - BURNER	
87	0517857400	*	CONDUTTURA PILOTA	PILOT PIPE	
*	0835852401	006422	REGOLATORE DI PRESSIONE	GAS PRESSURE GAUGE	



IT **- CUCINE A GAS CON FORNO GRANDE PER COTTURA DIFFERENZIATA**
INSTALLAZIONE, USO E MANUTENZIONE Pag. 5

GB **- GAS COOKERS WITH LARGE CAPACITY OVEN FOR DIFFERENTIAL COOKING**
INSTALLATION, OPERATION AND MAINTENANCE Page 13

DE **- GASHERDE MIT GROSSKAPAZITÄTSOFEN FÜR DIFFERENZIERTEGARUNGEN**
INSTALLATION, GEBRAUCH UND WARTUNG Seite 21

FR BE **- FOURNEAUX A GAZ AVEC GRAND FOUR POUR CUISSON DIFFERENCIEE**
INSTALLATION, EMPLOI ET ENTRETIEN Page 29

ES **- COCINAS A GAS CON HORNO DE GRAN CAPACIDAD PARA COCCION DIFERENCIADA**
INSTALACION, USO Y MANTENIMIENTO Pág. 37

NL BE **- GASFORNUIZEN MET GROTE OVEN VOORGEDIFFERENTIEERDE BEREIDING**
INSTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD Pagina 45

SE **- SPIS, GAS, MED STOR UGNSKAPACITET**
INSTALLATION, BRUG OG VEDLIGEHOLDELSE Sidan 53

DK **- GASKOMFUR MED STOR OVN TIL DIFFERENTIALSTEGNING**
INSTALLATION, DRIFT OCH UNDERHÅLL Side 61

PT **- COZINHA A GÁS COM FORNO GRANDE PARA COCÇÃO DIFERENCIADA**
INSTRUCÇOES PARA A INSTALAÇÃO, USO E MANUTENÇÃO Pagina 69

GR **- ΚΟΥΖΙΝΕΣ ΑΕΡΙΟΥ ΜΕ ΜΕΓΑΛΟ ΦΟΥΡΝΟ ΓΙΑ ΔΙΑΦΟΡΟΠΟΙΗΜΕΝΟ ΨΗΣΙΜΟ**
ΟΔΗΓΙΕΣ ΓΙΑ ΤΗΝ ΕΓΚΑΤΑΣΤΑΣΗ ΚΑΙ ΓΙΑ ΤΗΝ ΧΡΗΣΗ Σελίδα 77

DOC. NO. **5958 775 03**
EDITION 1 9904

DICHIARAZIONE DI CONFORMITÀ

ELECTROLUX PROFESSIONAL SPA
Viale Treviso 15
33170 PORDENONE

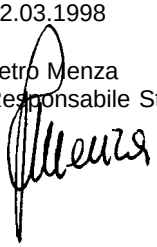
Dichiara sotto la propria autorità che le macchine appartenenti a questa documentazione, descritta nella targhetta di identificazione, sono conforme alle seguenti disposizioni legislative:

- European Directive 73/23/CEE (L.V.D.)
- European Directive 89/336/CEE (E.M.C.)
- European Directive 93/68/CEE (Amendment)
- European Directive 90/396/CEE (Gas Directive)

- Approval: VDE

Data: Pordenone 02.03.1998

Nome: Pietro Menza
(Responsabile Stabilimento)



DECLARATIONE OF CONFORMITY

ELECTROLUX PROFESSIONAL SPA
Viale Treviso 15
33170 PORDENONE

Declares on own authority that the machine present in this documentation, described in the identification plate, conforms to the legislative directions of the directive:

- European Directive 73/23/CEE (L.V.D.)
- European Directive 89/336/CEE (E.M.C.)
- European Directive 93/68/CEE (Amendment)
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- Approval: VDE

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Name: Pietro Menza
(Responsabile Stabilimento)

IT **SCHEMI DI INSTALLAZIONE**

GB **INSTALLATION DIAGRAM**

DE **INSTALLATIONSPLAN**

FR BE **SCHEMAS D'INSTALLATION**

ES **ESQUEMA PARA LA INSTALACIÓN**

NL BE **INSTALLATIESCHEMA**

SE **INSTALLATIONSRITNING**

DK **INSTALLATIONSDIAGRAM**

PT **ESQUEMAS DE INSTALAÇAO**

GR **ΣΧΕΔΙΑΓΡΑΜΜΑΤΑ ΕΓΚΑΤΑΣΤΑΣΗΣ**

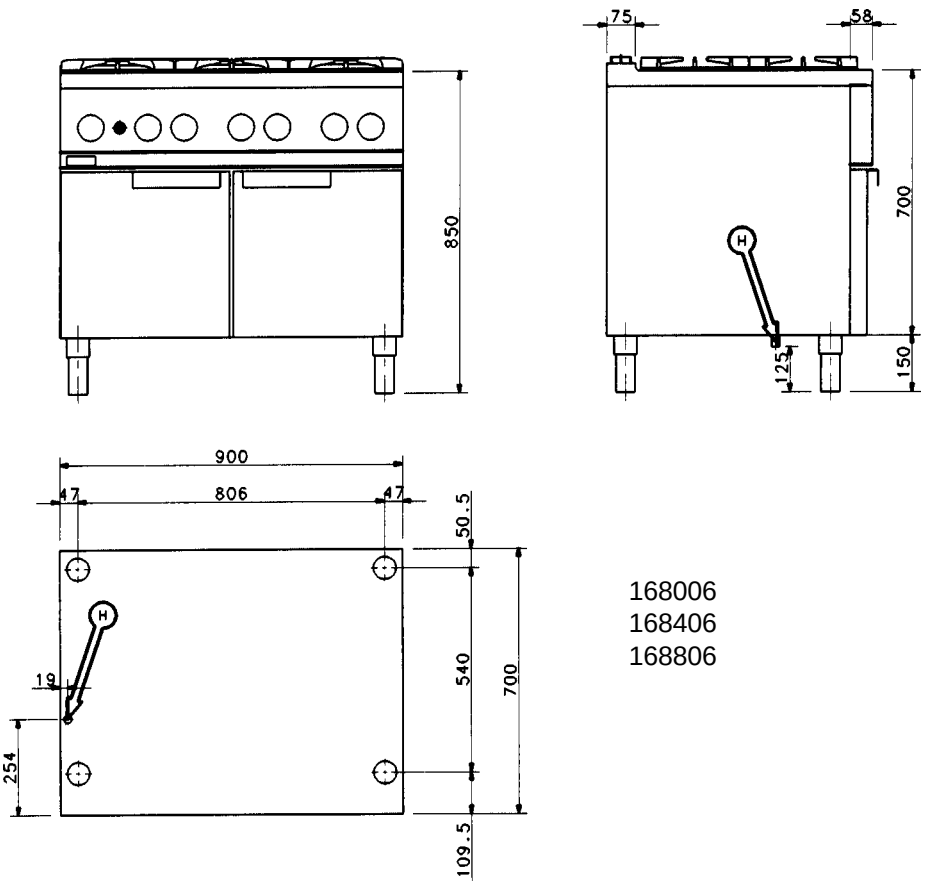

Fig. 1

168006
168406
168806

IT
H - Attacco gas Ø 1/2" M ISO 7/1

GB - IE
H - Gas connection inlet Ø 1/2" M ISO 7/1

DE - AT- CH
H - Gasanschluß Ø 1/2" M ISO 7/1

FR - BE
H - Entrée gaz Ø 1/2" M ISO 7/1

ES
H - Conexión de gas Ø 1/2" M ISO 7/1

NL - BE
H - Aansluiting gas Ø 1/2" M ISO 7/1

SE
H - Gasanslutning Ø 1/2" M ISO 7/1

DK
H - Tilslutning af gas Ø 1/2" M ISO 7/1

PT
H - Ligação gás Ø 1/2" M ISO 7/1

GR
H - Σύνδεση αερίου Ψ 1/2" M ISO 7/1

1

GAS COOKERS

INSTRUCTIONS FOR INSTALLATION AND USE (for the UK)

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- Appliance Identification 13

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III. INSTRUCTIONS FOR USE 19

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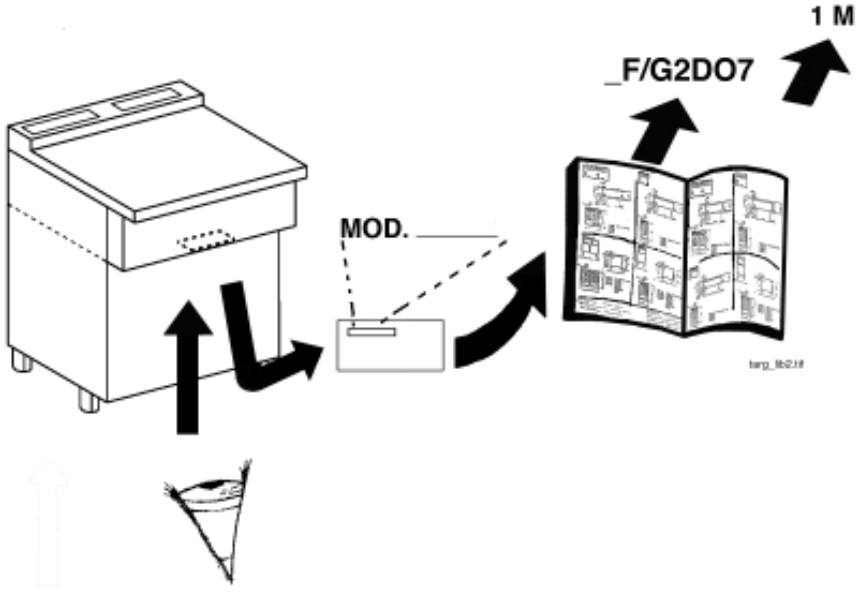
Appliance identification



I. MAIN FEATURES

1. DESCRIPTION OF APPLIANCE

This booklet describes a number of appliance models.
For more detailed information about the model in your possession, refer to **"Technical Data"** table.

2. TABLE TECHNICAL DATA

MODELS	995 mm gas oven
GAS CONNECTION ISO 7/1 ø	1/2" M
HOB BURNER ø100 (5,5 Kw) - (Nr)	6
HOB HEAT INPUT (Kw)	33
POTENZA TERMICA FORNO GAS (Kw)	8,5
NOMINAL HEAT INPUT (Kw)	41,5
GAS CATEGORY	II 2H3+
CONSTRUCTION TYPE	A1
G20 natural gas inlet pressure - (mbar)	20
G25 natural gas inlet pressure- (mbar)	-
L.P.G. G30/G31 inlet pressure (mbar)	28-30/37
L.P.G. G30 consumption (Kg/h) **	3,27
G20 natural gas consumption (m3/h) **	4,39
G25 natural gas consumption (m3/h) **	-

** Total gas consumption:
- Calculated with net calorific power (Hi)
at 15°C and 1013.25 mbar

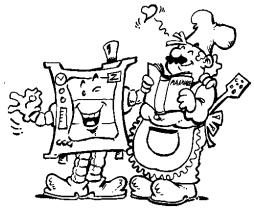
L.P.G. G30 (Hi=45.65 MJoule/kg)

Natural gas G20 (Hi=34.02 MJoule/m3)

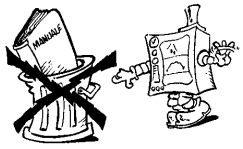
Natural gas G25 (Hi=29.25 MJoule/m3)

3. PRECAUTIONS

• Before installing or using the appliance, carefully read this instructions booklet, in as much as it contains important information concerning the safety, operation and maintenance of the appliance.



• Keep this instructions booklet in a safe place for future consultation by other users or purchasers in the event that the appliance is resold.



Important: Installation and maintenance of the appliance and its conversion to a different gas supply, must only be performed by a qualified installer authorised by the manufacturer.

• This appliance is intended for industrial use only and is specifically designed to cook food. Any other use of the appliance is deemed improper.
The appliance must only be used by trained staff and must be supervised at all times when in use.
• Switch off the appliance if it breaks down or malfunctions.
• Only contact the technical service centre authorised by the manufacturer for repairs and only use original spare parts. Failure to comply with the above requirement may jeopardise the safety of the appliance and render the guarantee null and void.
• Do not wash the appliance with water jets.

• Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean steel surfaces.
• Do not use corrosive substances (i.e. muriatic acid) to clean the floor under the appliance.
• For more information, refer to the chapter on "**Care and maintenance**".

4. SAFEGUARDING THE ENVIRONMENT

4.1. Packaging

• All the packaging materials used are environmentally friendly. They may be stored at no risk or burnt at an authorised incineration plant. Plastic materials suitable for recycling are marked with the following symbols:

PE **polyethylene :** external wrapping film, instructions booklet bag and gas injectors bag

pp **polypropylene:** top packaging panels and straps

PS **expanded polystyrene:** protective surround elements

4.2. Use

• The appliance has been designed and perfected under laboratory testing conditions to offer exceptional levels of performance. However, to minimise energy consumption (electricity, gas and water) , we recommend turning the appliance off when not in use for long periods and not using it, for example, with the door open as this may impair the oven's performance. We also recommend preheating the appliance immediately prior to use.

4.3. Cleaning

• To minimise the emission of pollutants into the environment, we recommend cleaning the appliance (externally and, where necessary, internally) with products which are at least 90**%** biodegradable.

4.4 Disposal

• The appliance must be disposed of properly at the end of its service life.
• The appliance is made from 90% recyclable materials (stainless steel, iron, aluminium, galvanised sheet steel, etc.). These materials may therefore be scrapped in accordance with local waste disposal regulations at a conventional recycling plant.
• Make the appliance unusable by cutting off the power cord. Also remove any compartment or interior closure device fitted on the appliance to prevent persons from becoming trapped inside.

II. INSTRUCTIONS FOR INSTALLATION

1. INSTALLATION PLACE

• The appliance must only be installed in adequately ventilated premises.

1.1. APPLICABLE STANDARDS

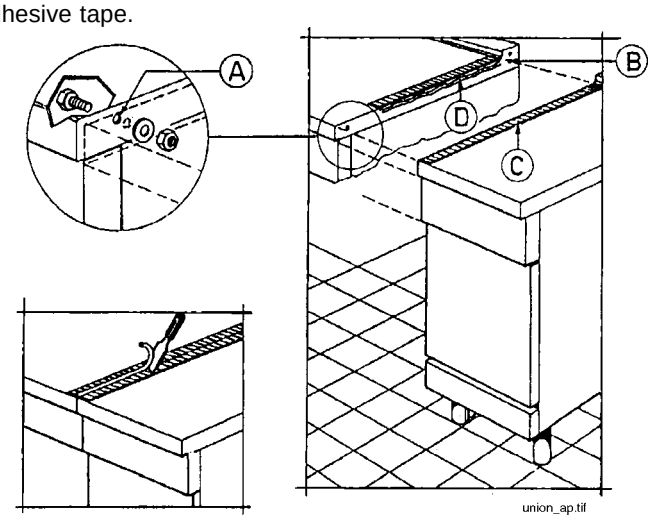
• Install the appliance in compliance with the safety standards currently in force in the country of use.

2. POSITIONING

• The appliance may be installed separately, side by side with other appliances from our range, or mounted on tables.
• This appliance is not suitable for built-in installation.
• The appliance must be positioned at least 10 cm away from the side and rear walls.
• Thermal insulation must be fitted if the appliance is positioned less than 10 cm from the wall, or installed either directly on the floor or on flammable material.
• Carefully remove the protective film from the external panels to avoid leaving any trace of glue.
Use a suitable diluent to remove any glue residue.
• Close the holes on the side of the appliance by means of the plugs supplied.

2.1 JOINING APPLIANCES (fig. 2)

• Position the appliances together provisionally; level to the correct height and separate.
• Attach the adhesive tape "C" on the edges of the tops to be joined.
• Apply a bead "D" of special sealant (ref. code 059611) on the upper edge of the side.
• Join the appliances and fix by means of holes "A" and "B" using M5x20 screws and secure by means of nuts and washers.
• Remove excess sealant by means of a spatula and remove the adhesive tape.



union_ap.tif

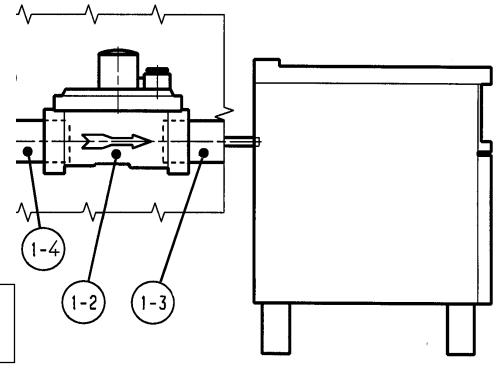
2

Warning!
The sealant begins polymerization starting from the external surface: it is recommended not to touch the sealant in the first three hours after application in order to avoid any trimming.

3. GAS CONNECTION

3.1. WARNINGS

• Before installing the appliance, contact the local gas supply authority.
• Refer to the technical data and figures shown at the beginning of this instructions manual for the space requirements and connection dimensions of the appliance.
• Before connecting the appliance to the gas line, remove the plastic cover from the gas connection on the appliance.
• Make sure that the appliance corresponds with the gas supply to which it is connected. If this is not the case, follow the instructions shown in the paragraph " Conversion to different types of gas".
• Install the pressure regulator the appliance is supplied with ahead of the appliance.
• Figure 3 shows how to install the pressure regulator:
- "1-3" gas connection towards the appliance;
- "1-2" pressure regulator;
- "1-4" gas connection towards the gas supply.
• The section of the gas supply pipe must be such as to assure enough gas capacity to be able to **operate all appliances** connected to the gas line.
• The arrow on the pressure regulator indicates the direction of the gas flow. It is convenient to install the pressure regulator horizontally to assure the right outlet pressure.
• This models have been projected and certified to be used with natural gas or propane. When natural gas is to be used the pressure regulator on the collector will be set to 8" w.c. (20mbar).



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• Once the appliance has been installed, check for gas leaks at connection points using a soapy water solution.
• Installation and maintenance (of gas, electric current etc.) must only be carried out by the local power supply authority or an authorized installer.

3.2. GAS EXHAUST FOR TYPE "A1" APPLIANCES

It is a good idea to install "A1" type appliances under an extractor hood to ensure the removal of gases and steam generated during cooking.

4. START-UP

4.1 CHECKING THE NOMINAL HEAT INPUT

The nominal heat input of the appliance must be checked by an authorized installer or the local gas supply authority in accordance with the instructions shown below, for the installation of new appliances, conversion of existing appliances to a different gas supply and servicing.
The heat input cannot be readjusted after this check.

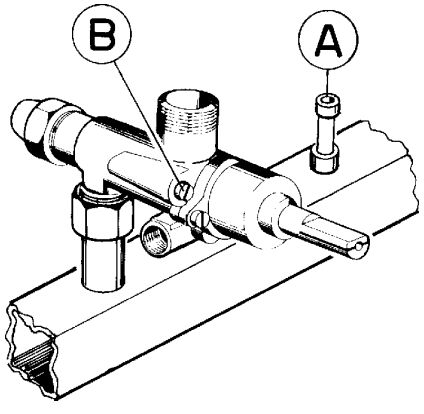
Heat input:

	MAX	MIN.
burner ø100	5,5 kW	1,35 kW
Gas oven	8,5 kW	2,5 kW

The appliance's maximum and minimum heating settings are obtained by measuring the correct inlet pressure and by making sure that the injectors used correspond to the application in question. The instructions for these checks are indicated below. Once the minimum and maximum heating settings have been checked, test the operation of the appliance in accordance with the instructions shown in paragraph 7.

4.2. CHECKING THE GAS INLET PRESSURE (Fig. 4)

Check whether the appliance is compatible with the type of gas supplied according to what is indicated on the data plate. If it does not correspond, follow the instructions in the paragraph **"Adaptation to a different type of gas".**
The pressure regulator have to set at 4" w.c. (10mbar) for natural gas and 10" w.c. (25mbar) for propane gas. To check the manifold pressure:
1) Turn all thermostats and burner valves to OFF position.
2) Turn main gas valve to entire unit OFF.
3) Remove knobs, control panel and locate 1/8" plug in manifold.
4) Remove plug and install a fitting appropriate to connect a pressure gauge.
5) Turn on main gas to unit and light pilots.
6) Turn all burners and ovens (where present) to full ON position and read pressure gauge, then read the pressure value indicated by the gauge (to start pilot flame and burners see paragraph **2.1** of part **IV "Instructions for the use"**).
7) If the pressure of the connection is more or less than expected values as in the following table, inform immediately your gas company, then set the inlet pressure (acting on the pressure regulator "B" - fig. 4) as indicated in in 8, 9 and 10 steps.
Never switch on the appliance before checking that the pressure is at the nominal suitable value in chart below.
If the pressure is already on the nominal value, go directly to the step 11.
8) Remove cap from top of regulator.
9) With a screwdriver rotate regulator adjustment screw "clockwise" to increase, or "counterclockwise" to decrease, pressure until pressure gauge shows correct reading.
10) Replace cap of regulator.
11) Repeat step 1 and 2.
12) Remove pressure gauge fitting and replace plug in manifold.
13) Replace valve panels.



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Type of gas **Pressure mbar**

	Norm.	Min.	Max
G20 natural gas	20	17	25
L.P.G. G30/G31	28-30/37	20/25	35/45

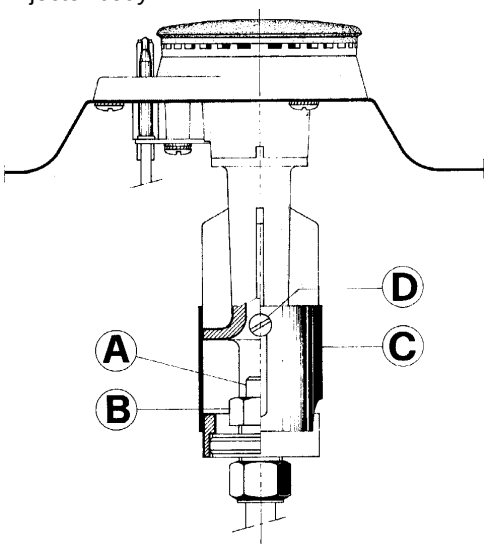
Once the inlet pressure has been checked, remove the pressure gauge and tighten the sealed bolt.

5. CONVERSION TO DIFFERENT TYPES OF GAS

For conversion to a different gas supply, refer to the injector table below and proceed as follows:
- Remove the control panel.

5.1 REPLACEMENT OF THE HOB MAIN BURNER INJECTOR (fig. 5)

• Slacken screw "D", slide air inlet sleeve "C" up as far as it will go and fix with screw "D".
• Unscrew injector "B" using a straight box end wrench model 12x13 UNI 6739 - ISO 3318 - DIN 837 with 12 mm reach and replace with a version according to the type of gas used, in accordance with the specifications in the table 2 below.
• The injector diameter is indicated in hundredths of millimetres on the injector body.



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5.2 REPLACEMENT OF THE HOB MINIMUM SUPPLY INJECTOR. (fig. 7)

• Slacken minimum supply adjustment screw "B" on the cock and replace with one corresponding to the gas supply used (tighten fully down).

5.3 CHECKING THE HOB PRIMARY AIR (fig. 5)

The primary air flow rate is correct when the flame does not detach when the burner is cold or backfire when the burner is hot. To adjust the primary air flow rate, proceed as follows:
• Slacken fixing screw "D" and adjust sleeve "C" to distance "H" as indicated in the table 2 below.
• Retighten fixing screw "D".

5.4 REPLACEMENT OF THE OVEN MAIN BURNER INJECTOR (fig. 6)

• Remove the oven base.
• Slacken screw "A" and unscrew injector "C".
• Remove the injector and aerator.
• Replace injector "C" with one corresponding to the type of gas used, as indicated in the table below.
• The injector diameter is indicated in hundredths of millimetres on the injector body.
• Fit injector "C" in aerator "B" and return the assembled unit to its housing. Firmly tighten the injector and screw "A".

5.5 CHECKING THE OVEN PRIMARY AIR (Fig. 6)

• Slacken screw "A" and position aerator "B" at distance "H" as indicated in the table below:

• Retighten screw "A".

5.6 REPLACEMENT OF THE OVEN PILOT BURNER INJECTORS (fig. 7)

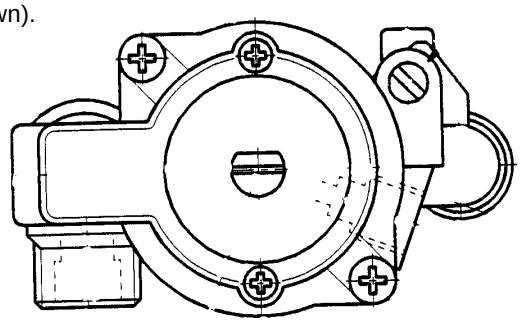
• Slacken nipple "A" and replace injector "B" with one corresponding to the gas supply used.

• The injector diameter is indicated in hundredths of millimetres on the injector body.

• Retighten nipple "A".

5.7 REPLACEMENT OF THE OVEN MINIMUM SUPPLY INJECTOR (fig. 8)

• Slacken minimum supply adjustment screw "B" and replace with one corresponding to the type of gas used (tighten fully down).



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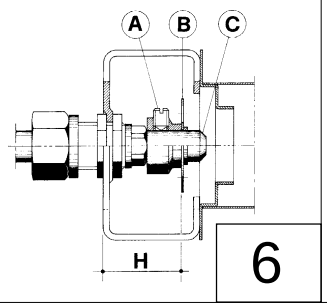
5.8 GAS CONVERSION PLATE

If the appliance is converted to a different gas supply, affix the correct adhesive tag indicating the new gas used.

6. TABLE 2: INJECTORS AND ADJUSTMENTS/GAS TYPES

MODEL		burner ø100				Oven			
BURNER		Convector							
INJECTOR DATA		ø (mm)	N°refer.	ø (mm)	N°refer.	ø (mm)	N°refer.	ø (mm)	N°refer.
		MAX		MIN		MAX		MIN	
Main burner injector of the cooking top Paragraph 5.1	G30/G31(liquid)	1,2	120	0,6	60				
	G20 (natural)	1,8	180	0,95	95				
	G25 (natural)								
Pilot burner injector of the cooking top Paragraph 5.3	G30/G31(liquid)								
	G20 (natural)								
	G25 (natural)								
Main burner injector of the oven Paragraph 6.4	G30/G31(liquid)					1,45	145	0,8	80
	G20 (natural)					2,3	230	1,3	130
	G25 (natural)								
Pilot burner injector of the oven Paragraph 6.4	G30/G31(liquid)					n° 14			
	G20 (natural)					n° 27			
	G25 (natural)								
Rep. of the burner aerator of the cooking top Height "H" See Pict. Beside	G30/G31(liquid)	H = mm 35							
	G20 (natural)	H = mm 7							
	G25 (natural)								
Rep. of the burner of the oven Height "H" See Pict. Beside	G30/G31(liquid)					H = mm 34			
	G20 (natural)					H = mm 35,5			
	G25 (natural)								



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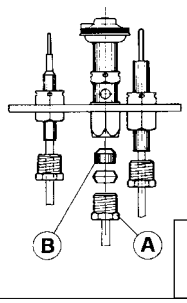

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7. OPERATION CHECK

• Ignite the appliance in accordance with the instructions for use

• Check the appliance for gas leaks.

• Make sure the gas exhaust system functions correctly.

• Check ignition and flame uniformity.

• Using the instructions manual, explain the operation and maintenance instructions to the user, paying particular attention to the warnings concerning correct use.

8. SERVICING

All components requiring maintenance may be easily accessible from the front of the appliance, simply by removing the control panel.

9. TROUBLESHOOTING

The following malfunctions may occur under normal operating conditions.

— THE BURNER DOES NOT IGNITE

Causes:

• Spark electrode incorrectly fixed or poorly connected.

• Electric/piezoelectric ignition or spark electrode cable damaged.

• Insufficient pressure in gas pipes.

• Blocked injector.

• Defective gas cock.

— THE MAIN OR PILOT BURNER GOES OUT WHEN THE IGNITION KNOB IS RELEASED

Causes:

• Thermocouple insufficiently heated by main or pilot burner.

• Defective thermocouple.

• Insufficient pressure applied to gas cock knob.

• Insufficient pressure at gas cock.

• Defective gas cock.

— THE PILOT BURNER REMAINS IGNITED BUT THE MAIN BURNER DOES NOT IGNITE

Causes:

• Insufficient pressure in gas pipes.

• Blocked injector or defective gas cock.

• Burner gas outlet holes clogged.

— TEMPERATURE ADJUSTMENT MALFUNCTION

Causes:

• Defective thermostat bulb.

• Defective gas thermostat cock.

• Defective electric thermostat.

• Safety thermostat has cut out.

11. REPLACEMENT OF COMPONENTS

(Only to be carried out by an authorized installer).

REMOVE THE TOP CONTROL PANEL:

— GAS COCK
• Remove the thermocouple.
• Remove the gas inlet/outlet connections.

— MAIN BURNER
• Remove the injector support gas pipe.
• Slacken the hob burner fixing screws.

— THERMOCOUPLE, SPARK ELECTRODE.
• Remove the component fixing brackets and replace.

— GAS OVEN THERMOSTAT COCK
• Remove the pilot burner pipe and thermocouple.
• Remove the gas inlet/outlet connections.
• Remove the bulb from its seat by detaching it from inside the oven.

REMOVE THE OVEN BASE

— MAIN BURNER
• Remove the injector support gas pipe and fixing screws.
When re-assembling the burner, take care to insert the rear alignment pin in the correct seat.

— PILOT BURNER
• Remove the oven base via the bottom control panel and inside of the oven.

FOR THE INSTALLATION OF COMPONENTS, FOLLOW THE SAME PROCEDURE IN REVERSE ORDER.

III. INSTRUCTIONS FOR USE

This appliance is intended for industrial use, and must only be used by trained staff.

1. INTRODUCTION

• Carefully read this instructions manual, insofar that it contains important information concerning the safety, operation and maintenance of this appliance.
• Keep this instructions manual in a safe place for future consultation by other users.
• Installation of this appliance and its conversion to a different gas supply, must only be performed by a qualified installer.
• Only contact the technical service centre authorized by the manufacturer for repairs and only use original spare parts.
Failure to comply with the above instructions may jeopardise the safety of this appliance.
• Our appliances have been designed and optimised by means of laboratory tests to guarantee high levels of performance and efficiency. However, to save energy (electricity, gas and water) avoid using the appliance under no-load conditions or conditions that impair optimal operation (e.g. with the doors/lids open). Also, when possible, pre-heat the appliance before use.

2. OPERATION NOTES

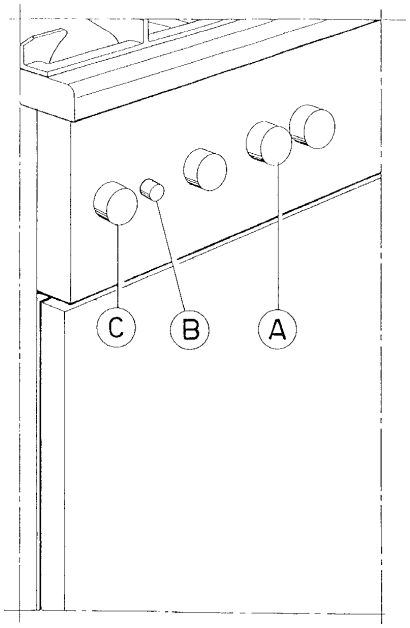
• This appliance is designed to cook foods in recipients such as saucepans and frying pans.
• Any other application is understood to be improper.

2.1 IGNITING THE HOB (fig. 9)
The standard cock control knob has three settings:

- ● OFF
- Max. flame
- Min. flame

• Press and rotate counterclockwise knob “A” from the “OFF” to the “max. flame” setting.
• Press thoroughly knob “A” and at the same time approach a flame.
After about 20 seconds release knob “A” and the pilot flame must keep on burning. Should this not happen, repeat the operation.
• To reach the minimum, turn the knob from the “max. flame” to the “min. flame” setting.

2.2 TURNING OFF THE HOB (fig. 9)
• Turn knob "A" to "OFF".



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2.3 IGNITING THE GAS OVEN (fig. 8)
The thermostat cock control knob has the following settings:

- ● OFF
- ✸ Pilot ignition
- \- Temperature values

• Press and rotate counterclockwise knob “C” from the “OFF” to the “pilot ignition” setting.
• Press thoroughly knob “C” and at the same time press the push button of the piezoelectric igniter “B” which will ignite the pilot flame.
After about 20 seconds release knob “C” and the pilot flame must keep on burning. Should this not happen, repeat the operation. Should there be an emergency, the ignition of the pilot burner can be carried out by hand approaching a flame to the pilot burner keeping knob “C” on “pilot ignition” setting.
• The ignition of the main burner is reached by rotating knob “C” counterclockwise so that it corresponds to the desired temperature value. The appliance is equipped with a thermostatic valve that keeps the level of the oven temperature automatically constant.

2.4 TURNING OFF THE GAS OVEN (fig. 9)
• Turn knob "C" to "Pilot ignition" to extinguish the main burner.
• Turn knob "C" to "OFF" to extinguish the pilot burner.

3. CLEANING AND SERVICING

• To reduce the emission of harmful substances into the atmosphere, clean the appliance (externally, and internally when necessary) with products featuring over 90% biodegradability**.**
• Dally wash the stainless steel surfaces with soapy lukewarm water, rinse thoroughly and dry carefully.
• When cleaning stainless steel do not use detergents containing abrasive substances as well as shavings, scouring pads, brushes or scrapers in common steel since ferrous residue of these can cause rust. Stainless steel wool can be used, wiped in the direction of the satin finish.
• Daily clean the burners and the holes of the flame protections from any scales.
• When the appliance remains inoperative for long periods of time, observe the following precautions:
- close the main gas cock placed upstream from the appliance;
- on all the stainless steel surfaces apply a cloth soaked in vaseline oil in order to spread a protective film;
- periodically air the premises.
• Periodically (at least once a year) have the appliance totally checked. For this purpose, it is recommended to draw up a maintenance contract.

4. WARNINGS

• Do not wash the appliance with water jets.
• Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean steel surfaces.
• Do not use corrosive substances (i.e.: muriatic acid) to clean the floor under the appliance.
• Do not modify the aeration supply necessary for combustion.
• When scrapping the appliance, observe all regulations governing waste disposal in the country of installation.
• Our appliances are manufactured using more than 90 % metal (stainless steel, iron, aluminium, galvanised sheet metal) and therefore these may be recycled in conventional waste recovery sites in compliance with current standards in the country of installation.
• Render the appliance completely inoperative by removing the power cable and any other closure device (where fitted) to avoid the risk of persons being trapped inside.

PR 700 - GAS COOKERS

MAIN COMPONENTS

COOKING TOP

• Gas cock
"PINTOSSI"-type, SC-PEL 20 S equipped with gas inlet filter

• Thermocouple
"SIT"-type, mod. 0.290, M8x1 thread

• Main burner
"CZGI"-type

GAS OVEN

• Gas termoststic cock
"PINTOSSI"-type, mod. 25 ST equipped with gas inlet filter

• Pilot burner
"SIT"-type, mod. 0.140

• Thermocouple
"SIT"-type, mod. 0.200, M8x1 thread

• Burner
"Polidoro"-type in stainless steel AISI 430

• Piezoelectric igniter
"INECO"-type, mod. 6000